



The following standards serve as the technical requirements for a student participating in the **Nutrition and Dietetic Technician Certificate** at Labouré College. The standards reflect reasonable expectations of the Nutrition student for the performance of common functions of the Nutrition professional. The Nutrition student will have the ability to apply the knowledge and skills necessary to function in a broad variety of food, nutrition, and wellness settings.

The ability to perform these technical requirements does not guarantee placement at a professional practice site.

Every student in the Nutrition and Dietetic Technician program must possess the ability to learn and perform the following competencies and skills with or without accommodations:

Motor: The student possesses sufficient motor capabilities to execute the movements and skills required to provide food and nutrition services. These include, but are not limited to:

1. Ability to adjust, position, move and operate equipment needed in the delivery of food and nutrition services which may involve carrying, pulling and lifting up to 30 pounds.
2. Have the endurance to complete all required tasks during the assigned period of supervised practice in clinical, community, and food service settings.
3. Ambulate independently for the assigned period of supervised practice in clinical, community, and food service settings.
4. Ability and dexterity to manipulate the devices used in providing food and nutrition services.
5. Ability to administer CPR without assistance.

Sensory: The student possesses the ability to obtain information in classroom or supervised practice setting through observations and other measures, including but not limited to:

1. Visual ability (corrected as necessary) to discriminate color changes, and to see slight differences in shapes and objects for monitoring compliance with food sanitation and safety codes.
2. Visual ability (corrected as necessary) to read or set parameters on various equipment used in the nutrition assessment process, and food service environment.
3. Auditory ability (corrected as necessary) to recognize and respond to voices and auditory timers in the delivery of food and nutrition services.
4. Sufficient position, movement and balance sensations to operate food service equipment safely.

Communication: The student utilizes effective communication with peers, faculty, and other healthcare providers. Communication competencies include knowledge, attitude, and skills necessary to provide quality food and nutrition services. This includes, but is not limited to:

1. Ability to read at a competency level that allows one to carry out the essential functions of an assignment (examples: handwritten data, printed policy and procedure manuals).
2. Ability to effectively interpret and process information.

3. Ability to effectively and efficiently communicate (verbally and in writing) with clients/families, healthcare professionals and others within the community under stressful conditions.
4. Accurately elicit information from patients, family member/significant others, health team members, and/or faculty related to a patient's medical and nutritional history.
5. Ability to access information and to communicate and document effectively via computer.
6. Ability to recognize, interpret, and respond to nonverbal behavior of self and others.

Behavior: The student must be able to exercise good judgment and tolerate contact with a diverse population, including people of all ages, races, socioeconomic and ethnic backgrounds, and medical or mental health problems. This also includes, but is not limited to:

1. Ability to work with classmates, instructors, healthcare providers, clients and others under stressful conditions while providing nutrition care or in the delivery of food services.
2. Ability to foster and maintain cooperative and collegial relationships with classmates, instructors, other healthcare providers, and clients.

Critical Thinking: The student possesses sufficient abilities in the areas of calculation, critical problem solving, reasoning, and judgment to be able to comprehend and process information within a reasonable time frame as determined by the faculty and the profession. The student must be able to prioritize, organize and attend to tasks and responsibilities efficiently. This includes, but is not limited to:

1. Ability to measure, collect, interpret and analyze written, verbal, and observed data about clients.
2. Ability to prioritize multiple tasks, integrate information and make decisions in a prompt and timely fashion.
3. Ability to apply the principles, indications, and contraindications in the clinical, community, and food service setting for the well-being of the client.
4. Ability to act safely and ethically in the college classrooms and in supervised practice sites in the clinical, community, and food service setting.

Labouré College encourages application by all qualified students with disabilities who meet these technical standards either with or without accommodations. Use of an intermediary may or may not be permissible in performing some physical maneuvers or data gathering, but must not substitute for the student's interpretation and judgment.

Labouré College, Division of Nutrition